

THEO MISTRAL

ITALIAN KITCHEN
BY THEO RANDALL

外賣套餐

\$488 FOR 2 PERSON \$488 兩位

Select 2 dishes of each course with a bottle of Chevalier Alexis Lichine sparkling wine
二人套餐可獲贈 Chevalier Alexis Lichine 氣泡甜酒一枝

\$928 FOR 4 PERSON \$928 四位

Select 4 dishes of each course with a bottle of Chevalier Alexis Lichine sparkling wine
and a bottle of Chilean Chardonnay or Cabernet Sauvignon
四人套餐可獲贈 Chevalier Alexis Lichine 氣泡甜酒及紅/白餐酒一枝

STARTER 頭盤

Baby spinach salad with Datterini tomatoes, caprino, parmesan,
pine nuts and pumpkin chips

嫩菠菜沙律配意大利蕃茄、羊奶芝士、巴馬芝士、松子仁、南瓜脆片

or

Baked soufflé served with romanesco broccoli, fontina cheese,
spinach, cream and parmesan

焗意大利芝士西蘭花梳乎厘配菠菜、忌廉、巴馬芝士

MAINS 主菜

PIZZA REGINA

Tomato sauce, mozzarella cheese, basil, Parma ham, parmesan, Datterini tomatoes, rocket
蕃茄醬、水牛芝士、羅勒、巴馬火腿、巴馬芝士、蕃茄、火箭菜薄餅

or

QUATTRO FORMAGGI PIZZA

Mozzarella cheese, gorgonzola, caprino fresco, parmesan, rocket

水牛芝士、意大利藍芝士、羊奶芝士、巴馬芝士、火箭菜薄餅

or

CAPPELLETTI DI OCA (cooked or uncooked)

Handmade pasta filled with slow cooked goose, lardo and parmesan with porcini and girolle
mushroom sauce

慢煮鵝肉雲吞配豬背油、巴馬芝士、雞油菌、牛肝菌汁

or

PAPPARDELLE AL RAGU DI AGNELLO E TIMO (cooked or uncooked)

Homemade pappardelle pasta with slow cooked lamb in white wine, San Marzano tomatoes and
thyme sauce

慢煮白酒羊肉醬闊扁麵配蕃茄、芝士、百里香汁

DESSERT 甜品

Homemade Amalfi lemon tart served with caramelize almond,
crystalized lemon and sweet sour cream

意大利檸檬餡餅

or

Homemade gluten free soft chocolate cake served with mascarpone

軟身朱古力蛋糕